



## Dinner Menu

### Family Style Dinner

Friday \$41.95 – Saturday \$45.95

#### Menu:

Two Entrees  
Two Pastas-or-Soup & One Pasta  
Garden Salad with house dressing  
Choice of Potato & Vegetable  
Fresh Rolls & Garlic Bread

### Dinner Buffet

Friday \$38.95 - Saturday \$42.95

#### Menu:

Two Entrees  
Two Pastas  
Garden Salad with house dressing  
Choice of Potato & Vegetable  
Fresh Rolls & Garlic Bread  
Chef's Selection of Gourmet Salads

### Entrée Choices:

Breast of Chicken with Limone, Marsala, Picatta,  
Savory with Demi Glace  
Or Siciliano with Ammoglio Sauce  
Roasted Pork Loin with Herb Au Jus  
Italian Breaded Pork Medallions with Ammoglio  
Roast Top Sirloin with Mushroom Demi Glace  
Broiled Tilapia with Pizziolla or Butter Crumb  
Italian Sausage with Peppers and Onions  
Polish Sausage with Sauerkraut or Peppers and Onions  
Chicken Spiedini (add \$2.95)  
Chicken Di Mirage (add \$2.95)  
\*Beef Tenderloin Tips with Mushroom Demi Glace (add \$5.95)  
\*Tenderloin of Beef with Mirage Zip Sauce (add \$9.95)

*Third Entrée – add \$3.95*

#### Both include:

Champagne Toast for Head Table  
Six Hour House Bar  
Coffee, tea and soft drinks  
Cutting and Serving of wedding cake to be served with house desert

Homemade Soup add \$1.95 Cream of Broccoli \$2.50  
Chair Covers \$2.00 additional

*\*Cooked to order. Consuming raw or undercooked meats, shellfish, seafood or eggs may increase your risk of food-borne illness.*

*All prices are per person unless otherwise specified. All food and beverages are subject to 6% sales tax and 18% service charge. Prices are guaranteed for twelve months from booking date.*



### *Individual Plated*

#### **CHICKEN ALLA SICILIANO \$45**

Lightly breaded chicken breast sautéed with olive oil,  
Served with ammoglio sauce.

#### **CHICKEN LIMONE \$45**

Lightly breaded chicken breast sautéed with olive oil,  
Served with lemon buerre blanc sauce.

#### **CHICKEN PICATTA \$45**

Sautéed chicken breast served with capers, mushrooms and artichoke hearts  
in a lemon and white wine sauce.

#### **CHICKEN MARSALA \$45**

Chicken breast sautéed with mushrooms and "Florio" Marsala wine.

#### **OVEN ROASTED CHICKEN SPIEDINI \$48**

Lightly breaded breast of chicken, stuffed with Provolone, Asiago  
Roma tomatoes, onions and Pancetta.

#### **\*OVEN ROASTED VEAL SPIEDINI \$55**

Lightly breaded Provimi veal medallions, stuffed with Provolone, Asiago  
tomatoes, onions and Pancetta

#### **\*NEW YORK STRIP STEAK \$50**

Broiled USDA Choice New York strip steak served with Mirage zip sauce.

#### **\*FILET MIGNON – \$52**

Broiled USDA Choice Steer filet served with Mirage zip sauce.

#### **\*FILET MIGNON COMBINATIONS**

with CHICKEN \$54

with SHRIMP \$59

with Chicken DiMirage \$57

with CHICKEN SPIEDINI \$57

with LOBSTER TAIL - Market price

### **Individual Dinners Include:**

Homemade Soup, Pasta, Potato, Vegetable, Garden Salad with Mirage Vinaigrette,  
Crudit  Platter per table, Fresh Rolls, Coffee, Tea, Soft Drinks and House Dessert  
Mirage Antipasto Platter per table (add \$4.50)

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### Homemade soups

Italian Wedding ▪ Chicken Pastina ▪ Stracciatella  
Minestrone ▪ Cream of Mushroom ▪ Cream of Broccoli

### Salads

Garden Salad with Mirage Vinaigrette  
Antipasto Salad (add \$1.00) Caesar Salad (add \$.50)

### Pasta

Rotini Primavera ▪ Penne Bolognese ▪ Penne Pomodoro ▪ Fettuccine Alfredo  
Spinach and Cheese or Veal Ravioli (add \$2.00)

### Potatoes

Herb Roasted Redskins ▪ Santa Anna ▪ Garlic Mashed  
Dutchess Mashed ▪ Home-style Mashed ▪ Dutchess Piped (add \$1.00)

### Vegetables

Fresh Green Beans (Almandine or with Garlic and Oil) ▪ Lemon Butter Broccoli  
Zucchini and Squash Provençal ▪ Mirage Fresh Mix ▪ Asparagus \$2.00 (seasonal)

### Dinner Enhancement

MIRAGE SEAFOOD MIXED GRILL \$11  
Fresh Jumbo Gulf Shrimp, Sea Scallops and Calamari, Alla Scampì  
(Served Family Style)

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